

Stromboli

1 loaf of frozen bread dough, thawed
1 c. shredded mozzarella cheese
1 c. shredded cheddar cheese
¼ lb. thinly sliced ham
¼ lb. thinly sliced salami
1 tbs. margarine, melted

1. Preheat oven to 375 degrees.
2. Roll the dough into a 14-inch x 12-inch rectangle.
3. Sprinkle with cheeses to within ½ inch of edges.
4. Place meat on top of cheese.
5. Roll up jelly-roll style, starting with short side. Seal seam and tuck under.
6. Place seam side down on an ungreased baking sheet.
7. Brush with melted margarine.
8. Bake at 375 degrees for 25-30 minutes or until golden brown.
9. Slice with a serrated knife.

Name _____

Date _____

Stromboli

Use the recipe to answer the questions.

1. How many ingredients do you need to make stromboli?

- a. 4
- b. 5
- c. 6

2. What shape do you roll the dough into?

- a. circle
- b. square
- c. rectangle

3. What temperature should you preheat the oven to?

- a. 325 degrees
- b. 350 degrees
- c. 375 degrees



True or False Circle the correct answer.

True False 1. Always wash your hands before preparing food.

True False 2. It is a good idea to roll up your sleeves when you cook.

True False 3. Do not use pot holders to take things out of the oven.

True False 4. Remember to clean the kitchen when you finish cooking.

Verbs in Cooking When you cook you do a lot of actions. Circle the action words (verbs) below. All the words are from our recipe.

Roll cheese slice brush ham

Sprinkle salami knife baking sheet meat